

Jade Purdy

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PROFILE

Chef with a track record building high-impact solutions and improving guest satisfaction.

EXPERIENCE

Line Cook — Trantow, Olson and Volkman (2019-05-22 - 2025-05-26)

- Catered private events for up to 193 guests with 95%+ client satisfaction.
- Designed seasonal menu increasing revenue by 12% through optimized dish pricing.
- Maintained food cost under 24% with vendor negotiations and waste controls.
- Managed kitchen of 24 staff, implementing cross-training and reducing labor overtime.

Pastry Chef — VonRueden and Sons (2022-04-21 - 2025-06-24)

- Designed seasonal menu increasing revenue by 16% through optimized dish pricing.
- Catered private events for up to 153 guests with 95%+ client satisfaction.
- Managed kitchen of 7 staff, implementing cross-training and reducing labor overtime.

Line Cook — Thompson Inc (2023-09-12 - 2023-11-21)

- Catered private events for up to 137 guests with 95%+ client satisfaction.
- Maintained food cost under 33% with vendor negotiations and waste controls.
- Designed seasonal menu increasing revenue by 39% through optimized dish pricing.
- Managed kitchen of 17 staff, implementing cross-training and reducing labor overtime.

Line Cook — Price LLC (2023-06-09 - Present)

- Designed seasonal menu increasing revenue by 7% through optimized dish pricing.
- Catered private events for up to 134 guests with 95%+ client satisfaction.
- Maintained food cost under 29% with vendor negotiations and waste controls.

Private Chef — Windler - Koepp (2014-02-17 - Present)

- Maintained food cost under 29% with vendor negotiations and waste controls.
- Catered private events for up to 213 guests with 95%+ client satisfaction.
- Designed seasonal menu increasing revenue by 13% through optimized dish pricing.

CORE SKILLS

Cuisine Styles

Mediterranean • Pastry • Plant-based • Asian Fusion

Kitchen Skills

Menu Design • Sauce-making

Operations

Supplier Negotiation • Event Planning • HACCP • Catering • Inventory Management

Soft Skills

Quality Control • Training • Time Management • Team Leadership

ACADEMIC BACKGROUND

B.A. Hospitality Management, Glover, Heaney and Keebler College (2023)

PROJECTS

calculus non ciminatio - Managed heuristic firmware <https://wry-thorn.biz/>

defaeco defetiscor - Cross-platform mission-critical microservice

CERTIFICATIONS

- Food Safety Manager
- HACCP Level 3
- Certified Sommelier (optional)